

Polish wcipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (80.6%)	81 %	4
Grain	płatki jęczmienne	0.3 kg (9.7%)	60 %	4
Grain	Rice, Flaked	0.3 kg (9.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Książęcy	25 g	10 min	7 %
Dry Hop	Książęcy	50 g	2 day(s)	7 %
Dry Hop	Rody hodowlane	50 g	2 day(s)	9.3 %